



### Set Menu Selections

(To Share)

Turkish Bread, Balsamic Garlic Oil, Chilli Tuna Mayo, Hummus & Avo Mash

### Entrée (Set Menu)

Cold Poached Breast of Chicken Marinated in a Citrus Vinaigrette over Egg Noodle Salad – Avo Smash – Pickled Onions – Palm Sugar Dressing and Roasted Cashews

My Seafood Chowder – Sweetcorn Custard – Crumbed Calamari

Roasted Pumpkin Soup with its Own Mousse – Cheese Tortellini  
- Breaded Scallops – Candied Vegetables – Chive Cream

Green Pea Puree

- Ham Hock Ravioli – Green Onion Butter – Sweet Potato Straw

Bistro Burrito Sweet Barbecued Chicken – Herb Salad – Chunky Bean Salsa  
- Smashed Avocado – Sour Cream – Green Onion Oil

Smoked Salmon and Rainbow Trout Pâté Roulade

- 'My Sort Of' Traditional Garnishes

- Communal Garlic Ciabatta Loaf to 'Pile your Pâté on!'

Spicy Mediterranean Seafood Crepe – 'Sweet Potato Scallop'

- Pesto and Chive Butter – Smoked Tomato, Olive & Micro Leaves

Warm Four cheese Tart – Brown Butter Raisins, Wilted Spinach & Toasted Pine nuts  
- Grilled Garlic Prawns – Basil Pesto Cream

Seafood Melange – Cold Poached Prawns, Scallops & Moreton Bay Bug

- Citrus Sour Cream and Fennel – Fried Oyster – Sherry Vinaigrette – Herb Oil

'Ravioli' of Slow Cooked Ox Tail

- Buttered Shimeji – Potato and Parsnip Croquette

Jus Lie – Mustard Beurre Blanc



### Main Course (Set Menu)

Duck Thigh Confit & Slow Poached Chinese Inspired Pork Belly  
Asian Mushroom Arancini & Wilted Chinese Greens  
- Concentrated Poaching Liqueur - Soy and Cilantro Beurre Blanc

Tasmanian Salmon w/ Olive Tapenade in Noodle Dough  
Eggplant 'Parmigiana' - Mediterranean Style Vegetables -  
Smokey Tomato Sauce - Zucchini Chutney - Basil & Chive Cream

Chicken Breast 'en Brik' Mushroom & Camembert Farcie  
- Mushroom Ragout - Braised Leeks - Glace de Volaille - Herb Salad

24 Hour Braised Lamb Shank  
Red Wine, Tomato & Root Vegetable Cooking Reduction  
- Onion Rings - Creamy Mushroom, Cauliflower & Pea Risotto

Croquette of Slow-Cooked Shredded Beef Short Ribs  
Paris Mash, Wilted Greens and Garlic Roasted Field Mushroom Mustard Sauce - Onion Rings

Pan Roasted Straddie Fresh Fish of the Day & King Prawns  
over Steamed Jasmine Rice and Wilted Greens  
- Thai Scented Coconut, Peanut & Lime Broth - Coriander Salad

Roasted Lamb Fillet w/ Red Onion Jam & Mint Crumble  
- Green Pea, Spinach, Pinenut and Mushroom Strudel - Red Wine Sauce

Pan Roasted Mustard Crusted 'Wagyu Porterhouse over Crostini  
- Double Smoked Bacon, Home Smoked Roma Tomato - Mushroom & Onion Ragout  
- Dried Pea and Potato Mash - Jarlsberg - Crispy Fried Onion Rings  
- Green Peppercorn and Red Wine Gravy

Herb Crusted Cutlet of Pork - Sugar Roasted Pears  
Potato and Broccoli Bake - English Spinach

Bistro Mesquite Smoked Rack of Lamb over Spiced Currant Cous Cous  
- Straddie Honey, Rosemary and Toasted Pine Kernel Glaze - Cumberland Glaze

Fillet Mignon 'Kilpatrick' - Potato Cake, Steamed Asparagus & Fried Oysters  
- Rendered Bacon Béarnaise - Worcestershire Glaze



**Dessert** (Set Menu)

Fresh Fruit Flan  
– Vanilla Bean Custard  
– Passionfruit Gelato

Hazelnut Praline Brulé Sandwich  
– Vanilla Bean Yoghurt  
– Caramel Syrup – Salted Caramel Ice Cream

Chocolate & Coffee Mascarpone Roulade Cake  
– Chocolate Ice Cream – Macerated Raisins

Chocolate Mousse and Toasted Nut Slice  
Choc Mint Parfait – Mint Essence – Raspberry Coulis

Brie and Blue with 'bits & pieces' (Share Plates)

Homemade Petit Four Assortment